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The Home

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The Pun'kin Vine Fair Is Almost Here!!!!

I hope you all have been working on items to display at the Pun'kin Vine fair. Entries need to be postmarked by July 6. Enter all you want for the low price of \$4.00!!! Youth, 18 and under, are free. If you miss the early deadline, you can still enter exhibits on entry day, but it will cost \$8.00.

Judging Schedule at the Fair:

Domestic Arts Handcrafted Exhibits:

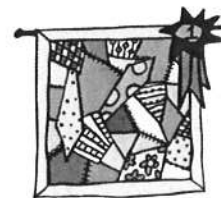
Entry: 8-10 a.m., Saturday, July 11

Judging: 11 a.m., Saturday, July 11

Fine Arts/Photography Exhibits:

Entry: 8-10 a.m., Saturday, July 11

Judging: 8 a.m., Monday, July 13



All Food Exhibits (canned, jellied, frozen, confections, baked):

Entry: 8-10 a.m., Monday, July 13 (New in 2012: Maximum of 7 entries in Confections and Baked Goods)

Judging: 11 a.m. Monday, July 13 (Canned items should include an index card with information about how you processed your item-boiling water bath, pressure canner, length of time processed)

Bake Auction: 5 p.m., Monday, July 13

Floral Exhibits:

Entry: 8-9 a.m., Tuesday, July 14

Judging: 10 a.m., Tuesday, July 14

ALL Exhibits will be released on Saturday, JULY 18 from 7-9 p.m.

Clean Up Day at the Domestic Arts Building: Thursday, July 9 from 8-11 a.m.

Building Hostesses/Helpers Needed:

We still need help with entry and judging at the fair on Saturday, July 11. If you can help, please call the Extension Office to sign up for a time. We also need help babysitting the Domestic Arts Building from Monday July 13 through Saturday, July 18. The building is open to fair-goers from 1 - 9 p.m.

**See you at
the Fair!**



Story Time at the Fair

Join us for fun children's activities at the fair. "Reading Round Up" is the theme for Wednesday night's Western-themed story time program. On Thursday we invite all of the "Super Heroes" to come out and join us for the story hour. Programs start at 5:00 p.m. at the Domestic Arts Building at the Pun'kin Vine Fair on July 15 and 16. Both programs are free and are geared toward children, 1st grade and younger, and their parents. Children will be provided with hands on activities and enjoy stories. This event is organized by Purdue Extension, Step Ahead, the Newton County Public libraries, Brook Public Library and volunteers with funding from the Newton County Community Foundation.



Conversation and Canvas at the Fair

Jenn Barrett, South Newton Art teacher, will be offering two sessions of "Conversation & Canvas" in the Domestic Arts Building during the fair. Both programs will be held Thursday, July 16. The first program will be from 10 a.m. until noon. The second program will be from 7-9 p.m. The cost of the program is \$20. Please register by calling the Extension Office before July 10. After July 10, you can register at the Domestic Arts Building on the fairgrounds. Each session will be limited to only 12 participants. The program is intended for high school students/adults.



Join us for the Pun'kin Vine 5K Run/Walk, Saturday, July 18, 2015

Look for the registration form online at www.extension.purdue.edu/newton, or call the Extension Office at 219-285-8620 extension 2800 for information.



First Steps to Flood Recovery is available free for download at Extension's The Education Store at www.edustore.purdue.edu. Search for product code ACS-101-W.

Basement flooding from frequent, heavy rains in recent days already has been identified in pockets across the state, said Steve Cain, Purdue Extension Disaster Education Network homeland security project director and author of the publication. "The widespread nature of these storms means that basement flooding will also be widespread," he said. "This publication provides information that helps people help themselves and their families, care for pets and livestock and salvage their belongings.

Among the sections in the publication are those in which Cain gives advice that:

- Recommends discarding most flooded food. "Floodwaters can contain a host of harmful bacteria."
- Guides readers through the process of salvaging keepsakes such as photographs and books, necessities such as carpets and appliances and home materials such as wallboard and insulation. "Start salvaging early because mold can take over within 48 hours."
- Explains safeguards for residents to observe upon returning home following an evacuation. "Use caution when returning to buildings because structures can be weakened by floodwaters. Wear a mask if molds and other pollutants are a threat."
- Cain also urged motorists to exercise extreme caution if they approach a road covered by water. He said they should not risk getting stranded or, worse, getting washed away by trying to drive through it.

His standard, common-sense advice: "Turn around, don't drown."

By Keith Robinson, Coordinator/News & Public Affairs

Can It Right:

Summer is here and so is “Canning” season. Growing your own garden is great fun and good for you too. Hopefully you planted extra so you can preserve some of your produce to last through the winter. It’s important to preserve your food safely. If you plan to can some of your excess produce, be sure you follow the proper methods.

Use a Pressure Canner for:

- Vegetables
- Meats
- Poultry
- Seafood
- Any other low-acid food or mixture



A Boiling Water Canner can be used for:

- Fruits & fruit juices
- Tomatoes
- Pickles
- Sauerkraut
- Jams & jellies
- Any other acid food or mixture



Be sure to follow directions:

- Choose fresh, high-quality foods
- Prepare jars and flat lids as in directions
- Clean, peel, cut and cook food as in directions
- Fill clean jars quickly, leaving appropriate headspace
- Release trapped air bubbles
- Wipe jar rim and threads clean
- Place flat lid on jar; screw band down evenly and firmly

Special note on salsas and sauces:

It is very important to use reliable recipes when canning things like salsas and sauces. Cooks love to experiment with salsa recipes and many want to preserve their winning combination by canning. Most salsa recipes are a mixture of low-acid foods (such as onions and peppers), with more acid foods (such as tomatoes). Acid flavorings such as vinegar, lemon juice, or lime juice are also common additions. The types and amounts of ingredients used in salsa, as well as the preparation method, are important considerations in how a salsa is canned. Altering the proportions of vegetables to acids and tomatoes might make the salsa unsafe if canned. Improperly canned salsas or other tomato-pepper combinations have been implicated in more than one outbreak of botulism poisoning. Be sure to use a tested recipe from a reliable resource such as:

The University of Georgia Cooperative Extension Services’s So Easy To Preserve (<http://nchfp.uga.edu>) or the USDA Complete Guide to Home Canning (2009). (<http://nchfp.uga.edu/publications/usda/INTRO%20section%20Home%20Can.pdf>)

If your personal favorite recipe is not listed, it is best to eat your creation fresh, store it up to one week in the refrigerator (40°F or below), or freeze it for longer storage. Most salsas should retain good quality for up to 1 year in a freezer maintained at 0°F or lower.

We have a copy of the So Easy to Preserve DVDs in the Newton County Extension Office. Call us at 219.285.8620 extension 2800 if you are interested in viewing them.



Extension Homemaker Notes



Dear Homemakers,

Hope you are all enjoying the warm weather in spite of all the rain. I have enjoyed caring for my flowers but have lost many due to rain and annoying rabbits. Let me know if you know how to keep rabbits away!

Nancy Jo Prue, Pat Boldman, and myself attended Home and Family Conference at the Sheraton Hotel in Indianapolis June 9-11th. The conference was wonderful but was a different experience since it no longer takes place at Purdue University.

Tuesday we had a tour of the Governor's Mansion and a walking tour of Crown Hill Cemetery. Both were very interesting. The cemetery has one of the highest hilltops in the county and has a beautiful memorial to James Whitcomb Riley at the top of the hill. It was quite a hike to the top but offered us a panoramic view of downtown in the distance.

Wednesday was the Annual Business Meeting with 255 registered voting members. There were 3 candidates for Secretary so ballots had to be collected and counted. Later that day we had the opportunity to attend concurrent sessions. My favorite was on Costa Rica. Several educators had visited that country and visited areas off the resort circuit. They traveled by canoe to a remote village.

Wednesday evening we were entertained by German folk dancers and home grown talent by each district. The Extension Homemakers were creative and did a great job with their skits!

Thursday there was a brunch followed by the keynote speaker, Mark Lindquist, from Fargo, North Dakota. He inspired us to find our passion and to serve in our community. Later Pat and I participated in a Heritage Skill before going on a tour of Riley Children's Hospital. We were shown the library, the toy room, Child Life Zone, and the Ronald McDonald House within the hospital. The tour was very informative and helped us understand how important our donations are.

Our organization has done a fabulous job contributing to the Purdue Cancer Research Endowment Fund in the past 5 years giving more than \$129,000.00. We have also raised over \$45,000.00 for the Water Around The World Project. Everyone is concerned about the decline in membership and encourage all to recruit new members.

The Lafayette District Fall Meeting will take place on Friday, September 11, 2015 in Williamsport. More details are forthcoming. Also clean-up day at the fair will be July 9th. As always, volunteers are needed before and during the fair. Try to take some entries to the fair this year!

It has been a pleasure serving as your county President for 2 years and I appreciated all of your efforts and support. Congratulations to all the new and returning officers on our county council for 2015-2017. You are all important to the future of homemakers in Newton County! Hope to see all of you at Achievement Night in Kentland on June 30th!

Sincerely, Wanda Monjon

September 30 Education Event

Several homemakers across the area expressed interest in bringing back the "Lesson-a-Rama" concept. The HHS Educators are excited about presenting an Educational Event this fall. We will be holding this event in Rensselaer for the Northern part of the Area on Wednesday, September 30. A general session will be presented on the new "Be Heart Smart" curriculum. Then we will have break-out sessions on Matter of Balance/Fall Prevention, Smart Choice/Selecting the Right Insurance, and Freezer to Crockpot Meals. Watch for more information in the September newsletter.